



## DEGUSTATSIOONIMENÜÜ / TASTING MENU

### ACCIUGHE BIANCHE

Valge anšoovis gremolata, röstitud kapparite, oregano ja oliiviõliga /  
White anchovy with gremolata, roasted capers, oregano and olive oil

### CARCIOFI ARROSTITI

Röstitud artišokk musta trühvli, Grana Padano ja  
bagna cauda kastmega /  
Roasted artichokes with black truffle, Grana Padano  
and bagna cauda sauce

### RAVIOLI AL TARTUFO E RICOTTA

Ricotta-spinati-trühvli täidisega ravioolid Grana Padano juustu  
ja võikastmega /  
Ricotta-spinach-truffle filled ravioli with Grana Padano cheese  
and butter sauce

### GUANCIA DI MANZO

Madalküpsetatud veisepõsk rosmariinikartulitega /  
Slow-cooked beef cheek with rosemary potatoes

### PANNA COTTA

Panna cotta magustoit hooajaliste marjadega /  
Panna cotta dessert with seasonal berries

59€

### VEINISOOVITUS / WINE PAIRING

*KÜSI TEENINDAJALT / ASK FROM THE SERVER*

32€



## EELROAD / STARTERS

- BRUSCHETTA** 8€  
Röstitud focaccia tomatisalsa, stracciatella ja rukolaga /  
Roasted focaccia with tomato salsa, stracciatella and arugula
- ACCIUGHE BIANCHE** 10€  
Valge anšoovis gremolata, röstitud kapparite, oregano ja oliiviõliga /  
White anchovy with gremolata, roasted capers, oregano and olive oil
- CRUDO DI SALMONE** 15€  
Küürmarinaadis lõhe mango, yuzu ponzu, balsamico, oliiviõli, kapparite ja  
marineeritud fenkoliga /  
Lightly marinated salmon with mango, yuzu ponzu, balsamico, olive oil, capers and  
pickled fennel
- VITELLO TONNATO** 15€  
Vasikalihalõigud röstitud kapparite, rukola, Grana Padano juustu ja Tonnato kastmega /  
Veal slices with roasted capers, arugula, Grana Padano cheese and Tonnato sauce
- CARPACCIO DI MANZO** 16€  
Marineeritud veisefileelõigud rukola, kapparite, yuzu, Grana Padano juustu ja musta trühvliga /  
Marinated beef fillet slices with arugula, capers, yuzu Grana Padano cheese and black truffle
- BURRATA ALL' INSALATA** 15€  
Burrata salat marineeritud suvikõrvitsa, šalottsibula, kapparite ja tüümianiga /  
Burrata salad with marinated zucchini, shallots, capers, and thyme
- CARCIOFI ARROSTITI** 14€  
Röstitud artišokk musta trühvli, Grana Padano ja bagna cauda kastmega /  
Roasted artichokes with black truffle, Grana Padano and bagna cauda sauce
- ANTIPASTO CON SALUMI** 21€  
Itaaliapärase suupistevalik sinkide ja juustudega kahele /  
Italian style antipasti platter with hams and cheeses for two people
- ANTIPASTO SENZA SALUMI** 19€  
Itaaliapärase suupistevalik juustude ja köögiviljadega kahele/  
Italian style antipasti platter with cheeses and vegetables for two people



## PASTA – RISOTO / PASTA – RISOTTO

Käsitööpasta / Handmade pasta

### **RAVIOLI AL TARTUFO E RICOTTA** (5pcs) **14€**

Ricotta–spinati–trühvli täidisega ravioolid Grana Padano juustu ja võikastmega / Ricotta–spinach–truffle filled ravioli with Grana Padano cheese and butter sauce

### **TAGLIATELLE AI FRUTTI DI MARE** **17€**

Tagliatelled mereandide, kuivatatud tomatite ja tšilliga kooseses kastmes / Tagliatelle with seafood, sun-dried tomatoes and chilli in a creamy sauce

### **TAGLIATELLE ALLA MARINARA** **17€**

Tagliatelled tiigerkrevettide, küüslaugu ja tšilliga tomati-koorekastmes / Tagliatelle with tiger prawns, garlic and chilli in a tomato-creamy sauce

### **TAGLIATELLE ALLA CARBONARA AI CRU** **15€**

Tagliatelled peekoni, Grana Padano juustu ja munakollasega kooseses kastmes / Tagliatelle with bacon, Grana Padano cheese and egg yolk in a creamy sauce

### **GNOCCHI - ALLA DIAVOLA / CON PESTO / AI QUATTRO FORMAGGI** **13€**

Gnocchid – teravas tomatises kastmes 'Nduja vorstiga / käsitööpestoga / nelja erineva juustuga / Gnocchi – in spicy tomato sauce with 'Nduja sausage / with homemade pesto / with four cheeses

### **RISOTTO AL TARTUFO** **17€**

Risoto hooajaliste seente, Grana Padano juustu ja trühvliga / Risotto with seasonal mushrooms, Grana Padano cheese and truffle

## LISANDID / EXTRAS

Tiigerkrevett / Tiger prawn (1pcs)	<b>2€</b>
Grana Padano juust / Grana Padano cheese (50g)	<b>2€</b>
Veiselihalõigud / beef fillet slices (50g)	<b>5€</b>
Meremix / seafood mix (50g)	<b>5€</b>

Pasta saadaval gluteenivabana / Pasta available gluten-free



## PEAROOG / MAIN COURSE

### **PARMIGIANA DI MELANZANE** 17€

Kihiline roog baklažaani, tomatikastme, mozzarella ja Grana Padano juustuga / Layered dish with eggplant, tomato sauce, mozzarella and Grana Padano cheese

### **POLLO MILANESE** 19€

Panko paneeringus röstitud kanaliha šnitset bagna cauda kastme ja värske salatiga / Panko-crusted chicken schnitzel with bagna cauda sauce and fresh salad

### **PESCE INTERO ARROSTO** 23€

Grillitud terve huntahven grillitud köögiviljadega / Grilled whole seabass with grilled vegetables

### **BACCALÁ** 23€

Ahjus küpsetatud tursk poolkuivatatud kirsstomatite, kapparite ja tomatikastmega / Oven-baked cod with semi-dried cherry tomatoes, capers and tomato sauce

### **GUANCIA DI MANZO** 23€

Madalküpsetatud veisepõsk rosmariinikartulitega / Slow-cooked beef cheek with rosemary potatoes

### **ENTRECOTE** (250g) 29€

Grillitud antrekoot punaveinikastmega / Grilled entrecote steak with red wine sauce

## LISANDID / SIDE DISHES

### **INSALATA FRESCA** 5€

Värske salat / Fresh salad

### **VERDURE GRIGLIATE** 5€

Grillitud köögiviljad / Grilled vegetables

### **PATATE AL ROSMARINO** 5€

Rosmariinikartul / Rosemary potatoes

### **PATATE FRITTE** 5€

Friikartul / French fries

### **FAGIOLINI** 5€

Aedoad / Green beans

### **POLENTA GRIGLIATA** 5€

Grillitud polenta / Grilled polenta



## MAGUSTOIDUD / DESSERTS

### **TIRAMISU** 8€

Tiramisu

### **PANNA COTTA** (*laktoosivaba / lactose-free*) 6€

Panna cotta magustoit hooajaliste marjadega /  
Panna cotta dessert with seasonal berries

### **AFFOGATO AL PISTACHIO** 9€

Pistaatsiajäätis espressoga /  
Pistachio ice cream with espresso

### **CANTUCCI CON VIN SANTO** 9€

Mandliküpsised Vin Santoga /  
Almond biscuits with Vin Santo

### **SEMIFREDDO** 7€

Itaalia magustoit Marsala ja hooajaliste marjadega /  
Italian dessert with Marsala and seasonal berries

### **GELATO** 3€

Vanilla / pistaatsia / maasika / šokolaadi /  
Vanilla / pistachio / strawberry / chocolate



## JOOGIMENÜÜ / BEVERAGE MENU

### VEIN POKAALIGA/ WINE BY GLASS 15cl

#### VAHUVEINID / SPARKLING WINES

Spumante „Allungo“ Cuvée Millesimato Extra Dry, Soligo, Veneto	7€
Rotari Cuvée 28+ Blanc de Blancs Brut, Mezzacorona, Trento DOC	9€

#### VALGED VEINID / WHITE WINES

Pinot Grigio „Castel Pietra“, MezzaCorona, Vigneti delle Dolomiti IGT	7€
Sauvignon Blanc „I Classici“ , Mezzacorona, Vigneti delle Dolomiti IGT	8€
Grillo, Feudo Arancio, Sicilia DOC	7€
Chardonnay, Feudo Arancio, Sicilia DOC	8€
Riesling „RK“ Feinherb, Reichsgraf von Kesselstatt, Mosel QbA, Germany	8€

#### ROOSA VEIN / ROSÉ WINES

Pinot Grigio Rosé „Fildirosé“ , Castel Firmian, Vigneti delle Dolomiti IGT	8€
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#### PUNASED VEINID / RED WINES

Pinot Nero, Castel Firmian, Trentino DOC	8€
Nero d'Avola Riserva, Feudo Arancio, Sicilia DOC	8€
Teroldego Rotaliano Superiore Riserva DOC, Castel Firmian, Trentino	9€
Sangiovese – Cabernet Sauvignon „Rompicollo“, Poggio al Tufo, Toscana IGT	9€

#### DESSERT & KANGESTATUD VEIN / DESSERT & FORTIFIED WINE 6cl

Vin Santo del Chianti Classico DOC, La Castellina	9€
White Port Reserva, Van Zellers & Co, Douro	9€

#### MAJAVEIN / HOUSEWINE 15cl / 75cl

„Antica Osteria“ Bianco (Verdicchio, Trebbiano) VdT, Garofoli, Marche	6.50€/27€
„Antica Osteria“ Rosso (Montepulciano, Sangiovese)VdT, Garofoli, Marche	6.50€/27€



## VEIN PUDELIGA / WINE BY BOTTLE

### VÄIKESED PUDELID / DEMI BOUTEILLE 37,5cl

Charles Mignon Brut 1er Cru Premium Reserve 18.75cl	22€
Waris-Hubert „Albescent“ Blanc de Blancs Grand Cru Extra-Brut	45€
Pinot Grigio, Livon, Collio DOC	30€
Riesling „Réserve“, Gustave Lorentz, Alsace AOC, France	27€
Chablis AOC, Garnier&Fils, Bourgogne, France	35€
Chianti Classico DOCG, Borgo Salcetino, Toscana	30€

### CHAMPAGNE

Le Guedard „As100Blage“ Brut NV	100€
Waris-Hubert „Albescent“ Blanc de Blancs Grand Cru Extra-Brut	85€
Pointillart Leroy „Descendance“ Blanc de Noirs Brut 1er Cru	80€

### VAHUVEINID / SPARKLING WINES

Spumante „Allungo“ Cuvée Millesimato Extra Dry, Soligo, Veneto	35€
Prosecco Superiore di Valdobbiadene Brut „Col de Mez“ DOCG, Soligo	41€
Rotari Cuvée 28+ Blanc de Blancs Brut, Mezzacorona, Trento DOC	43€
Alta Langa „Alasia“ Blanc de Noirs Millesimato Brut Riserva DOCG, Il Cascinone	52€

### ROOSAD VAHUVEINID / ROSÉ

Prosecco Millesimato Brut Rosé „Lido“ DOC, Canella	40€
Rotari „Cuvée 28+“ Brut Rosé, Mezzacorona, Trento DOC	43€

### ALKOHOLIVABAD VEINID / NON-ALCOHOLIC WINES

„Pierre Zero“ BdB Brut, Pierre Chavin, FRA 20cl	9€
„Pierre Zero“ Chardonnay, Pierre Chavin, FRA 20cl	9€
„Sinzero“ Cabernet Sauvignon, Comercial DYP SPA, Maipo Valley, CHI 37,5cl	22€



## VALGED VEINID / WHITE WINES

Pinot Grigio „Castel Pietra”, MezzaCorona, Vigneti delle Dolomiti IGT	31€
Sauvignon Blanc „I Classici” , Mezzacorona, Vigneti delle Dolomiti IGT	37€
Lugana „Terre Lunghe” DOC, Villa Girardi, Veneto	44€
Verdicchio dei Castelli di Jesi Classico Superiore „Macrina” DOC, Garofoli	39€
Grillo, Feudo Arancio, Sicilia DOC	32€
Gavi di Gavi DOCCG, Alasia, Piemonte	46€
Sauvignon Blanc, Livon, Collio DOC	47€
„Blangé” Arneis Langhe DOC, Ceretto, Piemonte	55€
Vermentino di Sardegna „Soprasole” DOC, Pala	43€
Chardonnay, Feudo Arancio, Sicilia DOC	37€
Chardonnay Riserva, Castel Firmian, Trentino DOC	40€
Vinho Verde „Dom Diogo” Arinto DOC, Quinta Da Raza	40€
Albariño, Bodegas As Laxas, Rias Baixas DO	46€

## ROOSAD VEINID / ROSÉ WINES

Pinot Grigio Rosé „Fildirosé” , Castel Firmian, Vigneti delle Dolomiti IGT	38€
„MiMi en Provence” Grande Réserve Rosé, Vins Bréban,	45€
Cotes de Provence Rosé AOP, FRA	

## PUNASED VEINID / RED WINES

Pinot Nero, Castel Firmian, Trentino DOC	36€
Barbera D’Asti „Suri” DOCCG, Villa Giada, Piemonte	43€
Teroldego Rotaliano Superiore Riserva DOC, Castel Firmian, Trentino	40€
Nero d’Avola Riserva, Feudo Arancio, Sicilia DOC	37€
Chianti Classico DOCCG, Borgo Salcetino, Toscana	49€
Primitivo di Manduria „Heracles” DOC, Masseria Surani, Puglia	48€
Sangiovese-Cabernet Sauvignon „Rompicollo”, Poggio al Tufo, Toscana IGT	42€
Amarone della Valpolicella Classico DOC, Villa Girardi, Veneto	74€
Barolo DOCCG, Villa Giada, Piemonte	69€
Brunello di Montalcino DOCCG, Podere Casisano, Toscana	78€
Corimbo , Bodegas La Horra, Ribera del Duero DO, Spain	60€
Côtes-du-Rhône-Villages „Le Pré des Suves” AOC, Le Plan des Moines	51€
Château Croix de Labrie „Les Hauts de Croix de Labrie”,	68€
Saint-Emilion Grands Crus Classé AOC, Bordeaux	

## DESSERTVEINID / DESSERT WINES

Vin Santo del Chianti Classico DOC 50cl	50€
Moscato d’Asti DOCCG, I Vinaioli di Santo Stefano, Piemonte, ITA 37.5cl	40€



## KOKTEILID / COCKTAILS

<b>Mimosa</b> Sparkling wine, orange juice	8€
<b>Garbata Negroni</b> Gin, Garbata vermouth Rosso, Garbata bitter	10€
<b>Aperol Spritz</b> Aperol, sparkling wine, sparkling water	9€
<b>Limoncello Spritz</b> Limoncello, sparkling wine, fresh lemon, sparkling water	9€
<b>Hugo Spritz</b> Sparkling wine, elderflower syrup, lemon juice, sparkling water	9€
<b>Old Tallinn Mule</b> Vana Tallinn, lemon juice, ginger beer	9€
<b>Paloma</b> Tequila Blanco, lime juice, grapefruit soda	9€
<b>Skinny Donna Allegra</b> Vodka, lemon juice, sparkling water	9€
<b>Mojito</b> Rum, fresh mint, fresh lime, sugar syrup, sparkling water	9€
<b>Gin &amp; Tonic</b> Gin, Indian tonic water	9€
<b>Amaretto Sour</b> Amaretto, sugar syrup, lemon juice, egg white	9€
<b>Passion Martini</b> Vodka, lemon juice, passion puree, egg white	10€
<b>Espresso Martini</b> Vodka, Kahlua, espresso	10€

## MOKTEILID / MOCKTAILS

*Alkoholivaba / alcohol-free*

<b>Limoncello Spritz</b> Limoncello, sparkling wine, lemon juice, sparkling water	8€
<b>Hugo Spritz</b> Sparkling wine, elderflower syrup, fresh mint, sparkling water	8€
<b>Virgin Mojito</b> Apple juice, fresh mint, fresh lime, sugar syrup, sparkling water	8€
<b>Passion Brezza</b> Passion puree, elderflower tonic, lemon juice, sugar syrup	8€

## MAJALIMONAAD / HOUSE LEMONADE

<b>Lemon-Basil Lemonade</b> 0.4l/1l	5€/8€
<b>Pink Grapefruit Lemonade</b> 0.4l/1l	5€/8€
<b>Amareno Cherry Lemonade</b> 0.4l/1l	5€/8€



## KANGE ALKOHOL / SPIRITS 4cl

### KONJAK & KALVADOS / COGNAC & CALVADOS

Hennessy VSOP, FRA	13€
Ragnaud Sabourin VSOP, FRA	15€
Ragnaud Sabourin Cognac XO No25, FRA	24€
Comte Louis de Lauriston Calvados VSOP, FRA	15€

### GRAPPA

Grappa Tradizione, Nonino, Friuli-Venezia Giulia, ITA	7€
Il Moscato di Grappa, Nonino, Friuli-Venezia Giulia, ITA	9€
Grappa Riserva „Antica Cuvee“ 5YO, Nonino, Friuli-Venezia Giulia, ITA	15€
Cru Monovitigno Picolit, Nonino, Friuli-Venezia Giulia, ITA	24€

### RUMM / RUM

Diplomatico Reserva Exclusiva 12YO, VEN	9€
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### TEKIILA / TEQUILA

Reserva Del Senor Tequila Blanco, MEX	8€
Reserva Del Senor Tequila Reposado, MEX	8€

### VODKA / AKVAVIT

Elda M1 Coastal Vodka, EST	6€
SAXBY Akvavit, EST	8€
Grey Goose, FRA	9€

### DZINN / GIN

Tanqueray London Dry, UK	8€
Hendrick`s Gin, GBR	9€
Bunch Botanical Gin, ITA	11€



## VISKI / WHISKEY

Makers Mark, USA	8€
Tullamore Dew, IRL	8€
Talisker 10 YO Single Malt, GBR	15€
Laphroaig Islay Single Malt 10YO, GBR	11€

## LIKÖÖRID & ŠNAPPSID / LIQUEURS & SCHNAPPS

Fernet Branca, ITA	7€
Garbata Bitter ITA	8€
Vermouth Garbata Conditum Paradoxum; Dry; Rosso, ITA 8cl	9€
Amaro Quintessentia Liquore, Nonino, ITA	9€
Vana Tallinn, EST	7€
Amaretto, ITA	7€
Sambuca, ITA	7€
Limoncello / Ratafia / Meloncello, ITA	7€

## ÕLU JA SIIDER / BEER AND CIDER

Bitburger Premium Pils, Non Alco, DEU 0,0%	33cl	6€
Birra Moretti, ITA 4,6%	33cl	6€
Koch Gold, EST 4,7%	50cl	5€
Saku Hele, EST 5,2%	50cl	7€
Blond Munk Lager, EST 6,0%	50cl	7€
Must Nunn Dark Lager, EST 6,0%	50cl	7€
MULL Õunasiider, EST 5%	33cl	6€



### KARASTUSJOOGID / SOFT DRINKS

Majavesi gaasita/ House water still 75cl	2€
Majavesi kerge gaasiga/ House water lightly sparkling 75cl	3€
Mineraalvesi Acqua Panna / Mineral water Acqua Panna 25cl / 75cl	3.50€/6€
Gaseeritud vesi S.Pellegrino / Sparkling water S.Pellegrino 25cl / 75cl	3.50€/6€
Compal mahl apelsini / tomati / õuna 20cl	3.50€
Compal juice orange / tomato / apple 20cl	
Coca-cola, Fanta, Sprite 25cl	3.50€
Ginger Beer 20cl	4€

### KUUMAD JOOGID / HOT DRINKS

Kohv / Coffe	4€
Kofeiinivaba kohv / Decaf coffee	4€
Espresso	3€
Macchiato	3.50€
Topeltespresso / Doppio	5€
Kakao / Hot chocolate	5€
Cappuccino	5€
Caffe Latte	5.50€
Kannutee / Pot of tea	4€